



Topping:

- 2-slices white sandwich bread, torn into quarters
- 1-tablespoon unsalted butter, melted

Filling:

- 1-cup rice, brown or white, cooked to instructions (I sub Chicken stock for water)
- 3-pounds broccoli, florets trimmed to 1-inch pieces, stalks peeled and chopped medium (can sub frozen, chop up the big stem pieces & Microwave covered with a little water)
- 3-tablespoons unsalted butter
- 1-medium garlic clove, minced or pressed through a garlic press (about 1 teaspoon)
- ½-teaspoon dry mustard (Coleman's is good)
- 1-2 pinches cayenne pepper
- 3-Tablespoons unbleached all-purpose flour
- 1½-cups whole milk
- 1-cup low-sodium chicken broth
- 8-ounces Colby cheese, shredded (about 1 1/3 cups, can sub Longhorn cheese)
- 4-ounces sharp cheddar cheese, shredded
- 1-8 ounce container **Smoky Mountain Beer Cheese (Dairy section w/Bull on lid)**
- ½ teaspoon each White Pepper & fresh ground Black Pepper
- 2-3 teaspoons Kosher Salt (Optional: Add 2-3 cups cooked rice in step 4)



Instructions

1. **For the topping:** Process the bread and butter in a food processor until coarsely ground, about six 1-second pulses; set aside.
2. **For the filling:** Adjust an oven rack to the middle position and heat the oven to 400 degrees. Bring 4 quarts of water to a boil in a large pot. Add 1 tablespoon salt and the broccoli to the boiling water; cover and cook until bright green and crisp-tender, about 3 minutes. Drain the broccoli and leave it in the colander; set aside.
3. Meanwhile, melt the butter in a medium saucepan over medium heat. Stir in the garlic, mustard, and cayenne; cook until fragrant, about 30 seconds. Add the flour and cook, stirring constantly, until the flour turns golden, about 1 minute. Slowly whisk in the broth and milk; bring to a simmer and cook, whisking often, until large bubbles erupt at the surface and the mixture is slightly thickened, about 5 minutes. Off the heat, whisk in the Colby and Cheddar and Smokey Mountain Beer Cheese. Add Salt and peppers.
4. Spread the broccoli in a 13 by 9-inch baking dish (or shallow casserole dish of similar size). Whisk the cheese sauce again briefly and pour over the broccoli. Sprinkle with the breadcrumb topping. Bake until golden brown and bubbling around the edges, about 15 minutes. Cool for 5 minutes before serving.

